**PERMIT UNIT: N-266-135-1** 

**EQUIPMENT DESCRIPTION:** 

128,467 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

cation: 12001 S HIGHWAY 99, MANTECA, CA 95336 58-135-1: Jun 9 2010 10.01AM - AYABEU Location:

**PERMIT UNIT:** N-266-136-1

EXPIRATION DATE: 40/31/2010

**EQUIPMENT DESCRIPTION:** 

127,768 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 265 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-138-1 : Jun 9 2010 10:01AM - AIYABEIJ

**PERMIT UNIT: N-266-137-1** 

**EQUIPMENT DESCRIPTION:** 

128.324 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 266 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-288-137-1; Jun 9 2010 10:01AM - AYABELI

**PERMIT UNIT:** N-266-138-1

EXPIRATION DAILE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

128,511 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 270 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-138-1 : Jun 9 2010 10.01AM - AIYABEU

**PERMIT UNIT:** N-266-139-1

**EQUIPMENT DESCRIPTION:** 

127,507 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

OCATION: 12001 S HIGHWAY 99,MANTECA, CA 95336 288-139-1: Jun 9 2010 10 01AM - AIYABEU

**PERMIT UNIT: N-266-140-1** 

#### **EQUIPMENT DESCRIPTION:**

128.647 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions lare adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-269-140-1: Jun 9 2010 10 01AM - AIYABEJJ

**PERMIT UNIT:** N-266-141-1

**EQUIPMENT DESCRIPTION:** 

128,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT:** N-266-142-1

EXPIRATION DAILE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

128,639 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 274 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

**PERMIT UNIT: N-266-143-1** 

**EQUIPMENT DESCRIPTION:** 

128.915 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 275 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

**PERMIT UNIT:** N-266-144-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

128,290 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 276 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

**PERMIT UNIT: N-266-145-1** 

**EQUIPMENT DESCRIPTION:** 

128,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are be adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 -286-145-1 : Jun 9 2010 10:01AM - AIYABEU

**PERMIT UNIT:** N-266-146-1

**EQUIPMENT DESCRIPTION:** 

129.372 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.21
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-288-145-1: Jun 9 2010 10:01AM - AIYABEIJ

**PERMIT UNIT:** N-266-147-1

EXPIRATION DAILE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

128,155 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 282 WITH PRESSURE/VACUUM VALVE

# **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-147-1 : Jun 9 2010 10:01AM - AIYABELI

**PERMIT UNIT:** N-266-148-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

128,425 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 283 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-200-148-1 : JUN 9 2010 10.01AM = ALTABED

**PERMIT UNIT: N-266-149-1** 

**EQUIPMENT DESCRIPTION:** 

128,695 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are be adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

OCATION: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-150-1** 

**EQUIPMENT DESCRIPTION:** 

128.670 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon 6. request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-150-1: Jun 9 2010 10 02AM - ANABEN

**PERMIT UNIT:** N-266-151-1

**EQUIPMENT DESCRIPTION:** 

128.636 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-151-1: Jun 9 2010 11:11AM - ALYABELJ

**PERMIT UNIT:** N-266-152-1

**EQUIPMENT DESCRIPTION:** 

127,738 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 290

#### PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

**PERMIT UNIT: N-266-153-1** 

**EQUIPMENT DESCRIPTION:** 

129,435 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 291

# **PERMIT UNIT REQUIREMENTS**

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-153-1 : Jun 9 2010 11:11AM - AIYABELJ

**PERMIT UNIT: N-266-154-1** 

**EQUIPMENT DESCRIPTION:** 

127,535 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 292

# **PERMIT UNIT REQUIREMENTS**

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-154-1: Jun 9 2010 11:12AM - AIYABEJJ

**PERMIT UNIT: N-266-155-1** 

**EQUIPMENT DESCRIPTION:** 

23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 293

### **PERMIT UNIT REQUIREMENTS**

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are par adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-155-1: Jun 9 2010 11:12AM - AIYABEN

**PERMIT UNIT:** N-266-156-1

**EQUIPMENT DESCRIPTION:** 

23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 294

# EXPIRATION DATE: 10/31/2010

### PERMIT UNIT REQUIREMENTS

- 1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 2. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-156-1: Jun 9 2010 11:12AM - AIYABEU

**PERMIT UNIT:** N-266-157-1

**EQUIPMENT DESCRIPTION:** 

23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 295

# EXPIRATION DAILE: 10/31/2010

### PERMIT UNIT REQUIREMENTS

- 1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 2. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-157-1; Jun 9 2010 11:12AM ~ AIYABELI

**PERMIT UNIT: N-266-158-1** 

**EQUIPMENT DESCRIPTION:** 

23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 296

#### PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-158-1: Jun 9 2010 11:12AM - AIYABEJ

**PERMIT UNIT:** N-266-159-1

**EQUIPMENT DESCRIPTION:** 

23,100 GALLON STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 297

# **PERMIT UNIT REQUIREMENTS**

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-159-1: Jun 9 2010 11:12AM - AYABEU

**PERMIT UNIT: N-266-160-1** 

**EQUIPMENT DESCRIPTION:** 

352,002 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

**PERMIT UNIT:** N-266-161-1

**EQUIPMENT DESCRIPTION:** 

350,790 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

**PERMIT UNIT:** N-266-162-1

**EQUIPMENT DESCRIPTION:** 

351,769 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-182-1; Jun 9 2010 11:12AM - AYABEU

**PERMIT UNIT: N-266-163-1** 

**EQUIPMENT DESCRIPTION:** 

351,655 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 6-183-1 : Jun 9 2010 11:12AM

**PERMIT UNIT: N-266-164-1** 

**EQUIPMENT DESCRIPTION:** 

352,067 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

# **PERMIT UNIT REQUIREMENTS**

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS Location:

12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-165-1** 

**EQUIPMENT DESCRIPTION:** 

351.022 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### **PERMIT UNIT REQUIREMENTS**

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.21
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-165-1 : Jun 9 2010 11:12AM - AIYABEU

**PERMIT UNIT:** N-266-166-1

**EQUIPMENT DESCRIPTION:** 

351,141 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

**PERMIT UNIT:** N-266-167-1

**EQUIPMENT DESCRIPTION:** 

351.079 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-167-1 : Jun 9 2010 11:12AM -- AIYABEIJ

**PERMIT UNIT:** N-266-168-1

**EQUIPMENT DESCRIPTION:** 

351,724 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-168-1: Jun 9 2010 11:12AM - AIYABEIJ

**PERMIT UNIT: N-266-169-1** 

**EQUIPMENT DESCRIPTION:** 

351.039 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-166-1: Jun 9 2010 11:12AM - ALYABEIJ

**PERMIT UNIT:** N-266-170-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

350,496 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 314 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-170-1 : Jun 9 2010 11:12AM - AIYABEIJ

**PERMIT UNIT: N-266-171-1** 

**EQUIPMENT DESCRIPTION:** 

351,219 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS ation: 12001 S HIGHWAY 99, MANTECA, CA 95336 5-171-1: Jun 9 2010 11:12AM - AIYABEU Location:

**PERMIT UNIT: N-266-172-1** 

**EQUIPMENT DESCRIPTION:** 

351,521 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-172-1 ; Jun 9 2010 11;13AM - AIYABEIJ

**PERMIT UNIT: N-266-173-1** 

**EQUIPMENT DESCRIPTION:** 

351.051 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-173-1; Jun 9 2010 11:13AM - AIYABEU

**PERMIT UNIT:** N-266-174-1

**EQUIPMENT DESCRIPTION:** 

350,760 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-28-174-1: Jun 9 2010 11:13AM - AIYABEJ

**PERMIT UNIT:** N-266-175-1

**EXPIRATION DAITE**: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

350,946 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 322 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-175-1 : Jun 9 2010 11:13AM - AYABEIJ

**PERMIT UNIT:** N-266-176-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

351,267 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 323 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-176-1 : Jun 9 2010 11:13AM - ALYABEIJ

**PERMIT UNIT:** N-266-177-1

**EQUIPMENT DESCRIPTION:** 

351.930 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 324 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-288-177-1: Jun 9 2010 11:13AM - AIYABEIJ

**PERMIT UNIT: N-266-178-1** 

**EQUIPMENT DESCRIPTION:** 

352.374 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are ba adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-178-1: Jun 9 2010 11:13AM - AIYABEU

**PERMIT UNIT:** N-266-179-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

351,625 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE/TANK 326 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-179-1 : Jun 9 2010 11:13AM - AIYABEIJ

**PERMIT UNIT:** N-266-180-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

351,374 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 327 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-180-1 : Jun 9 2010 11:13AM - AIYABEN

**PERMIT UNIT:** N-266-181-1

**EQUIPMENT DESCRIPTION:** 

351.125 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-182-1

EXPIRATION DAILE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

351,178 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 332 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-265-182-1 : Jun 9 2010 11:13AM - AIYABEIJ

**PERMIT UNIT:** N-266-183-1

**EQUIPMENT DESCRIPTION:** 

349,827 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-184-1

**EQUIPMENT DESCRIPTION:** 

352.011 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-184-1: Jun 9 2010 11:13AM - AIYABEJ

**PERMIT UNIT:** N-266-185-1

EXPIRATION DAILE: 40/31/2010

**EQUIPMENT DESCRIPTION:** 

350,672 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 335 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-185-1 : Jun 9 2010 11:13AM - AJYABEJJ

**PERMIT UNIT:** N-266-186-1

**EQUIPMENT DESCRIPTION:** 

352,014 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-186-1: Jun 9 2010 11:13AM - AIYABEJ

**PERMIT UNIT:** N-266-187-1

**EQUIPMENT DESCRIPTION:** 

351,229 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-167-1: Jun 9 2010 11:13AM - AIYABEJ

**PERMIT UNIT:** N-266-188-1

**EQUIPMENT DESCRIPTION:** 

351,941 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions e Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336 +266-188-1: Jun 9 2010 11:13AM - AVABED

**PERMIT UNIT:** N-266-189-1

**EQUIPMENT DESCRIPTION:** 

352.833 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-189-1: Jun 9 2010 11:13AM - AIYABEIJ

**PERMIT UNIT: N-266-190-1** 

**EQUIPMENT DESCRIPTION:** 

351.917 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-190-1 : Jun 9 2010 11:14AM - AIYABEU

**PERMIT UNIT:** N-266-191-1

**EQUIPMENT DESCRIPTION:** 

351.965 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-192-1

EXPIRATION DAILE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

351,845 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 345 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bare of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-192-1 : Jun 9 2010 11:14AM - AIYABEL

**PERMIT UNIT: N-266-193-1** 

**EQUIPMENT DESCRIPTION:** 

352.592 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-193-1: Jun 9 2010 11:14AM - ALYABEU

**PERMIT UNIT:** N-266-194-1

EXPIRATION DAILE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

353,300 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 347 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-194-1 ; Jun 9 2010 11:14AM = AIYABED

**PERMIT UNIT: N-266-195-1** 

**EQUIPMENT DESCRIPTION:** 

352.592 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 401 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694. 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 Location: 268-195-1 : Jun 9 2010 11:14AM - AIYABEL

**PERMIT UNIT: N-266-196-1** 

**EQUIPMENT DESCRIPTION:** 

351,868 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT:** N-266-197-1

**EQUIPMENT DESCRIPTION:** 

352,116 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-197-1: Jun 9 2010 11:144M - AIYABEN

**PERMIT UNIT:** N-266-198-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

351,381 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 404 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-198-1 : Jun 9 2010 11:14AM - AIYABEJ

**PERMIT UNIT: N-266-199-1** 

**EQUIPMENT DESCRIPTION:** 

352,556 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are. adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-288-199-1: Jun 9 2010 11:14AM - AIYABEU

**PERMIT UNIT: N-266-200-1** 

**EQUIPMENT DESCRIPTION:** 

352.028 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are par adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-201-1

XPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

352,291 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 411 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99 MANTECA, CA 95336 N-286-201-1: Jun 9 2010 11:204M - AIYABEIJ

**PERMIT UNIT:** N-266-202-1

**EQUIPMENT DESCRIPTION:** 

350,900 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE

PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-203-1** 

**EQUIPMENT DESCRIPTION:** 

351,876 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5,2,1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-204-1** 

**EQUIPMENT DESCRIPTION:** 

351.019 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE

PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99,MANTECA, CA 95336

**PERMIT UNIT:** N-266-205-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

352,127 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 415 WITH

PRESSURE/VACUUM VALVE

### **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-269-205-1; Jun 9 2010 11:20AM - AIYABEJJ

N-266-205-1 : Jun 9 2010 11:20AM - AIYABEL

**PERMIT UNIT:** N-266-206-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

352,381 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE/TANK 416 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-206-1 : Jun 9 2010 11:20AM - AJYABEJJ

**PERMIT UNIT: N-266-207-1** 

**EQUIPMENT DESCRIPTION:** 

351,750 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-207-1: Jun 9 2010 11:20AM - AIYABEU

**PERMIT UNIT:** N-266-208-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

351,575 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-208-1 : Jun 9 2010 11:20AM - AIYABEI

**PERMIT UNIT:** N-266-209-1

**EQUIPMENT DESCRIPTION:** 

351,991 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

cation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-210-1

**EQUIPMENT DESCRIPTION:** 

351,503 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE/TANK 424 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-211-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

351,404 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 425 WITH

PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-211-1 : Jun 9 2010 11:21AM - AIYABEJ

**PERMIT UNIT:** N-266-212-1

EXPIRATION DAILE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

352,189 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 426 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-212-1 : Jun 9 2010 11:21AM - AIYABEU

**PERMIT UNIT:** N-266-213-1

**EQUIPMENT DESCRIPTION:** 

184.614 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-213-1: Jun 9 2010 11:21AM – AIYABEU

**PERMIT UNIT:** N-266-214-1

**EQUIPMENT DESCRIPTION:** 

184.476 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS cation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT: N-266-215-1** 

**EQUIPMENT DESCRIPTION:** 

184,682 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2].
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are prodility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-215-1: Jun 9 2010 11:21AM - AIYABEJ

**PERMIT UNIT: N-266-216-1** 

**EQUIPMENT DESCRIPTION:** 

185,169 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694.] 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5,2,1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-216-1; Jun 9 2010 11:21AM - AIYABEIJ

**PERMIT UNIT:** N-266-217-1

**EQUIPMENT DESCRIPTION:** 

251,301 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-218-1** 

**EQUIPMENT DESCRIPTION:** 

251,909 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE/TANK 506 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 56-218-1 : Jun 9 2010 11:21AM - AIYABELI

**PERMIT UNIT:** N-266-219-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

185,400 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 511 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-219-1 : Jun 9 2010 11:21AM - AIYABEU

**PERMIT UNIT:** N-266-220-1

**EQUIPMENT DESCRIPTION:** 

185.273 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE/TANK 512 WITH PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-220-1: Jun 9 2010 11:21AM - ALYABEU

**PERMIT UNIT: N-266-221-1** 

**EQUIPMENT DESCRIPTION:** 

184,262 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-221-1: Jun 9 2010 11:21AM - AYABEU

**PERMIT UNIT: N-266-222-1** 

**EQUIPMENT DESCRIPTION:** 

185,453 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

cation: 12001 S HIGHWAY 99, MANTECA, CA 95336 8-222-1: Jun 9 2010 11:21AM - AJYABEU

**PERMIT UNIT: N-266-223-1** 

**EQUIPMENT DESCRIPTION:** 

250,885 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

cation: 12001 S HIGHWAY 99, MANTECA, CA 95336 36-223-1: Jun 9 2010 11:21AM - AYABEIJ Location:

**PERMIT UNIT: N-266-224-1** 

**EQUIPMENT DESCRIPTION:** 

250.230 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon 6. request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-225-1** 

**EQUIPMENT DESCRIPTION:** 

212.399 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-226-1** 

**EQUIPMENT DESCRIPTION:** 

211,951 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-227-1** 

**EQUIPMENT DESCRIPTION:** 

211.775 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions lare adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-228-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

212,847 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-228-1 : Jun 9 2010 11:21AM - AIYABEI

**PERMIT UNIT:** N-266-229-1

**EQUIPMENT DESCRIPTION:** 

249,902 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are b adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-230-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

251,435 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 526 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-230-1 : Jun 9 2010 11:22AM - AIYABEL

**PERMIT UNIT:** N-266-231-1

**EQUIPMENT DESCRIPTION:** 

211.653 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.17
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-231-1: Jun 9 2010 11:22AM - AIYABEU

**PERMIT UNIT:** N-266-232-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

211,496 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 532 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-232-1 : Jun 9 2010 11:22AM - AIYABEIJ

**PERMIT UNIT: N-266-233-1** 

**EQUIPMENT DESCRIPTION:** 

211.198 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-234-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

212,367 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 534 WITH PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-234-1: Jun 9 2010 11:22AM - AIYABEU

**PERMIT UNIT:** N-266-235-1

EXPIRATION DAITE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

251,482 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 535 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-235-1: Jun 9 2010 11:22AM - AIYABEU

**PERMIT UNIT:** N-266-236-1

**EQUIPMENT DESCRIPTION:** 

250,731 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-237-1** 

**EQUIPMENT DESCRIPTION:** 

56.046 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon 6. request. [District Rule 4694, 6.4]

These terms and conditions are

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-237-1: Jun 9 2010 11:22AM - AYABEIJ

**PERMIT UNIT: N-266-238-1** 

**EQUIPMENT DESCRIPTION:** 

55.572 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 288-238-1 : Jun 9 2010 11:22AM - AIYABELI

**PERMIT UNIT:** N-266-239-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

55,824 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 603 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-239-1 : Jun 9 2010 11:22AM - AIYABEL

**PERMIT UNIT:** N-266-240-1

**EQUIPMENT DESCRIPTION:** 

55.815 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

-266-240-1 : Jun 9 2010 11:22AM - AJYABEU

**PERMIT UNIT:** N-266-241-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

55,778 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 611 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-241-1 : Jun 9 2010 11:22AM - AIYABEL

**PERMIT UNIT:** N-266-242-1

**EQUIPMENT DESCRIPTION:** 

55,572 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694.] 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT: N-266-243-1** 

**EQUIPMENT DESCRIPTION:** 

55,825 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 613 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 266-243-1 : Jun 9 2010 11:22AM - AIYABEN

**PERMIT UNIT: N-266-244-1** 

**EQUIPMENT DESCRIPTION:** 

55.592 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 614 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS ation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT:** N-266-245-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

49,395 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 621 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-288-245-1 : Jun 9 2010 11:23AM - AIYABELI

**PERMIT UNIT:** N-266-246-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

49,771 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 622 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-246-1 : Jun 9 2010 11:23AM - AIYABEIJ

**PERMIT UNIT:** N-266-247-1

**EQUIPMENT DESCRIPTION:** 

49.226 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.21
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 Location 266-247-1 : Jun 9 2010 11:23AM - AIYABEIJ

**PERMIT UNIT:** N-266-248-1

**EQUIPMENT DESCRIPTION:** 

49,379 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 266-248-1 : Jun 9 2010 11:23AM - AIYABELI

**PERMIT UNIT:** N-266-249-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

49,755 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 631 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bare of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS
Location: 12001 S HIGHWAY 99.M

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-249-1 : Jun 9 2010 11:23AM - AIYABEU

**PERMIT UNIT: N-266-250-1** 

**EQUIPMENT DESCRIPTION:** 

49,793 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGH 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-251-1** 

**EQUIPMENT DESCRIPTION:** 

49,208 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.17
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS Location:

OCATION: 12001 S HIGHWAY 99, MANTECA, CA 95336 286-251-1: Jun 9 2010 11:30AM - ALYABELI

**PERMIT UNIT:** N-266-252-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,054 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 634 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-252-1 : Jun 9 2010 11:30AM - ALYABELI

N-286-252-1 : Jun 9 2010 11:30AM - AIYABEU

**PERMIT UNIT:** N-266-253-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

49,692 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 635 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-288-253-1; Jun 9 2010 11:30AM - AIYABEU

**PERMIT UNIT:** N-266-254-1

EXPIRATION DAITE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

49,397 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 636 WITH PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-254-1 ; Jun 9 2010 11:30AM - AJYABEL

**PERMIT UNIT:** N-266-255-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

49,413 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 637 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bare of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-255-1 ; Jun 9 2010 11:31AM - AYABEU

**PERMIT UNIT:** N-266-256-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

49,535 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 638 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-256-1 : Jun 9 2010 11:31AM - AIYABEI

**PERMIT UNIT: N-266-257-1** 

**EQUIPMENT DESCRIPTION:** 

12,734 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 641 WITH PRESSURE/VACUUM

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

66-257-1 : Jun 9 2010 11:31AM ~ AJYABELI

**PERMIT UNIT:** N-266-258-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,638 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 642 WITH PRESSURE/VACYUMIWALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-258-1 : Jun 9 2010 11:31AM - AIYABEL

**PERMIT UNIT:** N-266-259-1

**EQUIPMENT DESCRIPTION:** 

6,321 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 643 WITH PRESSURE/VACU

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

cation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT:** N-266-260-1

EXPIRATION DATE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

3,269 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 644 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-260-1: Jun 9 2010 11:31AM - AIYABEU

**PERMIT UNIT:** N-266-261-1

**EQUIPMENT DESCRIPTION:** 

6.324 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 645 WITH PRESSURE/VACUUM

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-261-1: Jun 9 2010 11:31AM - AYYABEU

**PERMIT UNIT:** N-266-262-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

6,311 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 646 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-262-1 : Jun 9 2010 11:31AM - AJYABEIJ

**PERMIT UNIT:** N-266-263-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

6.324 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 647 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-263-1 : Jun 9 2010 11:31AM - AIYABEJJ

**PERMIT UNIT:** N-266-264-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,766 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 651 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-264-1 : Jun 9 2010 11:31AM - AIYABEU

**PERMIT UNIT:** N-266-265-1

EXPIRATION DAILE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,703 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 652 WITH PRESSURE/VACUUM WALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-265-1 : Jun 9 2010 11:31AM - AIYABEU

**PERMIT UNIT:** N-266-266-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

6,311 GALLON STEEL WINE ENCLOSED TOP STORAGE TANK 653 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99 MANTECA, CA 95336

N-266-266-1 : Jun 9 2010 11:31AM - AJYABEU

**PERMIT UNIT: N-266-267-1** 

**EQUIPMENT DESCRIPTION:** 

6.317 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 654 WITH PRESSURE/VACU

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT: N-266-268-1** 

**EQUIPMENT DESCRIPTION:** 

6.313 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 655 WITH PRESSURE/VACU

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS Location:

ation: 12001 S HIGHWAY 99, MANTECA, CA 95336 3-268-1 : Jun 9 2010 11:31AM - AIYABEU

**PERMIT UNIT: N-266-269-1** 

**EQUIPMENT DESCRIPTION:** 

6.317 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 656 WITH PRESSURE/VACU

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except 2 when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon 5. request. [District Rule 4694]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

cation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT: N-266-270-1** 

**EQUIPMENT DESCRIPTION:** 

6.314 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 657 WITH PRESSURE/VACL

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are par adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-270-1: Jun 9 2010 11:31AM - AIYABEU

**PERMIT UNIT:** N-266-271-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,740 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 661 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-271-1 : Jun 9 2010 11:32AM - AIYABEL

**PERMIT UNIT:** N-266-272-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,740 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 662 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-272-1 : Jun 9 2010 11:32AM -- AIYABEIJ

**PERMIT UNIT: N-266-273-1** 

**EQUIPMENT DESCRIPTION:** 

12.740 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 663 WITH PRESSURE/VAC

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are b adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-273-1; Jun 9 2010 11:32AM - AYABEU

**PERMIT UNIT:** N-266-274-1

**EQUIPMENT DESCRIPTION:** 

12.740 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 664 WITH PRESSURE/VACUUM

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99 MANTECA, CA 95336 N-268-274-1: Jun 9 2010 11:32AM - ALYABEN Location:

**PERMIT UNIT: N-266-275-1** 

**EQUIPMENT DESCRIPTION:** 

12.722 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 665 WITH PRESSURE/VACU

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-275-1: Jun 9 2010 11:32AM - AIYABEN

**PERMIT UNIT: N-266-276-1** 

**EQUIPMENT DESCRIPTION:** 

12,682 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 666 WITH PRESSURE/VACIUM

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-276-1 : Jun 9 2010 11:32AM - AIYABEIJ

**PERMIT UNIT:** N-266-277-1

**EQUIPMENT DESCRIPTION:** 

12.676 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 671 WITH PRESSURE/VACUUM

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are be adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-277-1: Jun 9 2010 11:32AM - AIYABEU

**PERMIT UNIT:** N-266-278-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,734 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 672 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are bare of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-256-278-1 : Jun 9 2010 11:32AM - AIYABEIJ

**PERMIT UNIT: N-266-279-1** 

**EQUIPMENT DESCRIPTION:** 

12,722 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 673 WITH PRESSURE/VAC

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-279-1: Jun 9 2010 11:32AM - AIYABEIJ

**PERMIT UNIT:** N-266-280-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,728 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 674 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 5. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-280-1 : Jun 9 2010 11:32AM - AIYABEN

**PERMIT UNIT:** N-266-281-1

**EQUIPMENT DESCRIPTION:** 

12.734 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 675 WITH PRESSURE/VACU

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 +266-281-1: Jun 9 2010 11:32AM - AYABEN

**PERMIT UNIT:** N-266-282-1

**EQUIPMENT DESCRIPTION:** 

12.663 GALLON STEEL ENCLOSED TOP WINE STORAGE TANK 676 WITH PRESSURE/VACIDUM

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694.]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-283-1** 

**EQUIPMENT DESCRIPTION:** 

12,651 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

\_ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336 +268-283-1 : Jun 9 2010 11:32AM - AYABEU

**PERMIT UNIT:** N-266-284-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,690 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 682 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-284-1 : Jun 9 2010 11:32AM - AIYABEIJ

**PERMIT UNIT:** N-266-285-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,645 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 683 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-265-1 : Jun 9 2010 11:32AM - AIYABEJ

**PERMIT UNIT:** N-266-286-1

EXPIRATION DAITE; 1+0/31/2010

**EQUIPMENT DESCRIPTION:** 

12,689 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 684 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-286-1 : Jun 9 2010 11:32AM - AJYABEU

**PERMIT UNIT:** N-266-287-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

12,600 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 685 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99 MANTECA, CA 95336

N-266-287-1 : Jun 9 2010 11:32AM - AIYABEIJ

**PERMIT UNIT:** N-266-288-1

EXPIRATION DAITE: 1-0/31/2010

**EQUIPMENT DESCRIPTION:** 

12,715 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 686 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99 MANTECA, CA 95336

N-266-288-1 : Jun 9 2010 11:33AM - AIYABELI

**PERMIT UNIT: N-266-289-1** 

**EQUIPMENT DESCRIPTION:** 

25.238 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 691 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5,2,1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-290-1

**EQUIPMENT DESCRIPTION:** 

25,090 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE JANK 692 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-290-1: Jun 9 2010 11:33AM - ALYABEN Location:

**PERMIT UNIT:** N-266-291-1

EXPIRATION DAILE: 10/31/2010

#### **EQUIPMENT DESCRIPTION:**

25,105 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 693 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-291-1 : Jun 9 2010 11:33AM - AIYABEIJ

**PERMIT UNIT:** N-266-292-1

**EQUIPMENT DESCRIPTION:** 

25.114 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5,2,1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-293-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

25,107 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 695 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-293-1 : Jun 9 2010 11:33AM - AIYABEIJ

**PERMIT UNIT:** N-266-294-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

44,361 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-268-294-1 : Jun 9 2010 11:33AM - AYABEU

**PERMIT UNIT: N-266-295-1** 

**EQUIPMENT DESCRIPTION:** 

44.412 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-296-1

**EQUIPMENT DESCRIPTION:** 

44,404 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-296-1 : Jun 9 2010 11:33AM - AIYABEIJ

**PERMIT UNIT: N-266-297-1** 

**EQUIPMENT DESCRIPTION:** 

44,395 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE JANK 804 WITH PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694. 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-297-1: Jun 9 2010 11:33AM - AIYABEU

**PERMIT UNIT:** N-266-298-1

EXPIRATION DAITE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

44,240 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 805 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-298-1: Jun 9 2010 11:33AM - AIYABEJJ

**PERMIT UNIT:** N-266-299-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

44,206 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 806 WITH PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-299-1 : Jun 9 2010 11:33AM - AJYABEIJ

**PERMIT UNIT:** N-266-300-1

EXPIRATION DATE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

44,257 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-300-1 : Jun 9 2010 11:33AM - AIYABEU

**PERMIT UNIT:** N-266-301-1

**EQUIPMENT DESCRIPTION:** 

44.362 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-302-1** 

**EQUIPMENT DESCRIPTION:** 

44,413 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-302-1: Jun 9 2010 11:43AM – AIYABELI

**PERMIT UNIT:** N-266-303-1

**EQUIPMENT DESCRIPTION:** 

44,395 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

\_ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336 4286-3031: Jun 9 2010 11:43AM - AIYABEN

**PERMIT UNIT: N-266-304-1** 

**EQUIPMENT DESCRIPTION:** 

44,370 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-304-1: Jun 9 2010 11:43AM - AIYABEU

**PERMIT UNIT:** N-266-305-1

**EQUIPMENT DESCRIPTION:** 

44.328 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5,2,1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-288-305-1: Jun 9 2010 11:43AM - AIYABEJJ

**PERMIT UNIT: N-266-306-1** 

**EQUIPMENT DESCRIPTION:** 

25.190 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS Location:

cation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-307-1

**EQUIPMENT DESCRIPTION:** 

25,087 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814 WITH

PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-307-1: Jun 9 2010 11:43AM - AIYABEU

**PERMIT UNIT:** N-266-308-1

**EQUIPMENT DESCRIPTION:** 

50.910 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-309-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,921 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-309-1: Jun 9 2010 11:43AM - AYABEJJ

**PERMIT UNIT: N-266-310-1** 

**EQUIPMENT DESCRIPTION:** 

50.930 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE JANK 823 WITH PRESSURE/VACUUM VALVE

## **PERMIT UNIT REQUIREMENTS**

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are bare adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-311-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,553 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824 WITH PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99,MANTECA, CA 95336

N-266-311-1 : Jun 9 2010 11:43AM - AIYABEN

**PERMIT UNIT:** N-266-312-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,940 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-312-1: Jun 9 2010 11:43AM - AIYABEN

**PERMIT UNIT:** N-266-313-1

**EQUIPMENT DESCRIPTION:** 

50.882 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

6-313-1 : Jun 9 2010 11:43AM - AIYABELI

**PERMIT UNIT: N-266-314-1** 

#### **EQUIPMENT DESCRIPTION:**

50,940 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-315-1

**EQUIPMENT DESCRIPTION:** 

50,900 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

#### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-315-1: Jun 9 2010 11:43AM - AIYABEL

**PERMIT UNIT: N-266-316-1** 

**EQUIPMENT DESCRIPTION:** 

50.910 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are be adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-316-1: Jun 9 2010 11:43AM - AIYABEN

**PERMIT UNIT:** N-266-317-1

**EQUIPMENT DESCRIPTION:** 

50.911 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are be adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-317-1: Jun 9 2010 11:43AM - AVABEU

**PERMIT UNIT: N-266-318-1** 

**EQUIPMENT DESCRIPTION:** 

50.966 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT:** N-266-319-1

EXPIRATION DAITE 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,872 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 832 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-319-1 : Jun 9 2010 11:44AM - AIYABELI

**PERMIT UNIT:** N-266-320-1

**EQUIPMENT DESCRIPTION:** 

25,271 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-321-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

25,238 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 834 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-266-321-1: Jun 9 2010 11:444M - AYABELI

**PERMIT UNIT:** N-266-322-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,892 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 841 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-268-322-1 : Jun 9 2010 11:44AM -- AIYABELI

**PERMIT UNIT:** N-266-323-1

**EQUIPMENT DESCRIPTION:** 

50,706 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

cation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-324-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,747 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 843 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-324-1 ; Jun 9 2010 11;44AM - AIYABELI

**PERMIT UNIT: N-266-325-1** 

**EQUIPMENT DESCRIPTION:** 

50,706 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.17
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT: N-266-326-1** 

**EQUIPMENT DESCRIPTION:** 

51.097 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-328-1: Jun 9 2010 11:44AM – AIYABELI

**PERMIT UNIT: N-266-327-1** 

**EQUIPMENT DESCRIPTION:** 

80 687 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-328-1

EXPIRATION DATE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,716 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 847 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336

N-266-328-1 : Jun 9 2010 11:44AM - AIYABELI

**PERMIT UNIT: N-266-329-1** 

**EQUIPMENT DESCRIPTION:** 

50.745 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 848 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS 1: 12001 S HIGHWAY 99, MANTECA, CA 95336 : Jun 9 2010 11:44AM - AIYABEL! Location:

**PERMIT UNIT:** N-266-330-1

EXPIRATION DAILE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

50,892 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 849 WITH PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-285-330-1: Jun 9 2010 11:44AM - AIYABELI

**PERMIT UNIT:** N-266-331-1

**EQUIPMENT DESCRIPTION:** 

50,706 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

### PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-286-331-1: Jun 9 2010 11:44AM - AIYABEL

**PERMIT UNIT:** N-266-332-1

**EQUIPMENT DESCRIPTION:** 

50,706 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336

**PERMIT UNIT:** N-266-333-1

**EQUIPMENT DESCRIPTION:** 

50,891 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall 1. operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

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Facility Name: DELICATO VINEYARDS

ocation: 12001 S HIGHWAY 99, MANTECA, CA 95336 Location:

**PERMIT UNIT:** N-266-334-1

EXPIRATION DAITE: 10/31/2010

**EQUIPMENT DESCRIPTION:** 

25,103 GALLON STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 853 WITH PRESSURE/VACUUM VALVE

## PERMIT UNIT REQUIREMENTS

- 1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. Records shall be maintained, retained on-site for a minimum of five years, and made available to the APCO upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: DELICATO VINEYARDS

Location: 12001 S HIGHWAY 99, MANTECA, CA 95336 N-268-334-1; Jun 9 2010 11:44AM – AIYABEU

N-266-334-1 : Jun 9 2010 11:44AM - AJYABEL